

Corrective action statement for USPHS inspection  
November 21<sup>ST</sup>, 2003 - CAS 11/21/2003

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	SAUCE AREA	19	0	No
A BAG OF BACON WAS NOT TIGHTLY SEALED IN THE WALK-IN UNIT. <i>Corrected: THE BACON IS STORED IN ITS ORIGINAL TIGHTLY SEALED CONTAINER. ONCE OPENED, ALL FOOD ITEMS WILL BE TRANSFERRED TO ANOTHER CLOSED CONTAINER.</i>				
2	SAUCE AREA	33	0	No
WATER WAS NOTED ON THE DECK BEHIND FIRE SCREEN DOOR 1.04 NEAR THE SAUCE AREA. <i>Corrected: A STAINLESS STEEL PANEL HAS BEEN INSTALLED TO PREVENT THE WATER PASSING.</i>				
3	GARDE MANGER	21	0	No
CHIPPED PAINT AND CORROSION WERE NOTED AT THE BASE OF THE MIXER. <i>Corrected: THE BASE OF THE MIXER WAS PAINTED. IN ADDITION, A REQUEST FOR SPARE PARTS PURCHASE HAS BEEN ISSUED (NR. ME ED000389).</i>				
4	GARDE MANGER	20	0	No
CORROSION WAS NOTED ON THE SPLASH AREA OF THE MIXER. <i>Corrected: THE SPLASH AREA OF THE MIXER WAS PAINTED ON BOARD. IN ADDITION, A REQUEST FOR SPARE PARTS PURCHASE HAS BEEN ISSUED (NR. ME ED000389).</i>				
5	MAIN GALLEY	28	2	No
THE WHITE PLASTIC CHEESE BOARDS WERE STACKED WHILE STILL WET. <i>Corrected: PERSONNEL HAVE BEEN INSTRUCTED TO PAY MORE ATTENTION DURING STACKING OF THE CHEESE BOARDS. THE SUPERVISORS WILL INCREASE DAILY CONTROLS</i>				
6	HOT GALLEY	28	2	No
EXCESS SOAPY WATER WAS NOTED ON PLATES STORED UNDER THE HOT LINE ON THE WAITER SIDE OF THE LINE. THIS WATER WAS FROM CLEANING OF THE HOT LINE. <i>Corrected: PERSONNEL HAVE BEEN INSTRUCTED TO USE MORE CARE WHILST WASHING.</i>				
7	HOT GALLEY	26	0	Yes
A FEW SOILED PLATES WERE STORED AS CLEAN UNDER THE HOT LINE. <i>Corrected: A DEEPER AND STRICTER CONTROL IS NOW IMPLEMENTED.</i>				
8	MAIN AND CREW POT WASH AREAS	20	0	No
LARGE SEAMS WERE NOTED ON THE BOTTOM OF PANS IN THE POT WASH STORAGE AREAS MAKING THESE AREAS DIFFICULT TO CLEAN. <i>Corrected: NEW PANS WERE ORDERED. ALSO SUGGESTED TO THE MAIN OFFICE TO EVALUATE THE PURCHASE OF A NEW TYPE.</i>				
9	MAIN POT WASH AREA	20	0	No
THE WELDS WERE BROKEN AROUND THE FRAMES OF THE MESH STRAINERS. HOLES WERE NOTED IN THE HANDLES OF THE MESH STRAINERS. WATER WAS NOTED DRIPPING OUT OF ONE OF THE HANDLES. PITS AND INCLUSIONS WERE NOTED ON THE FOOD CONTACT SURFACES OF THE PADDLES WHERE THE HANDLES WERE ATTACHED. HOLES WERE NOTED				

AT THE BASE OF A LARGE WHISK WHERE A LOOP WAS MISSING.

In progress: NEW MESH STRAINERS ORDERED. ALSO SUGGESTED TO THE MAIN OFFICE TO ADVISE THE SUPPLIER IN ORDER TO IMPROVE THE OVERALL QUALITY. ONE NEW LARGE WHISK IS ALREADY ORDERED.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
10	CREW GALLEY	27	0	No	<p>THE SIDES OF THE TILT KETTLES WERE SLIGHTLY SOILED WITH FOOD RESIDUE.</p> <p>Corrected: PERSONNEL HAVE BEEN FURTHER INSTRUCTED TO FOLLOW THE MASTER CLEANING SCHEDULE.</p>
11	CREW GALLEY	38	1	No	<p>A MOP WAS NOTED STORED IN A BUCKET AT THE CLEAN END OF THE GLASS WASH UNIT. THIS BUCKET WAS BETWEEN THE MACHINE AND THE HANDWASH SINK.</p> <p>Corrected: BOTH SUPERVISORS AND EMPLOYEES HAVE BEEN INSTRUCTED TO USE THE BUCKETS ONLY AS NEEDED AND AT THE SAME TIME TO NOT OBSTRUCT ANY HANDWASH SINK.</p>
12	CREW MESS	21	0	No	<p>THE INSULATION UNDER THE COLD STATION WAS WATER LOGGED.</p> <p>In progress: THE INSULATION HAS BEEN CHANGED AND ALSO, A GUARANTEE CLAIMS NR. 410 TOWARD THE SHIPYARD HAS BEEN ISSUED.</p>
13	PROVISIONS-PREPARATION ROOMS	38	1	No	<p>A MOP IN A BUCKET WAS STORED IN THE VEGETABLE PREPARATION ROOM. A MOP BUCKET WAS STORED IN THE FISH PREPARATION ROOM. A MOP IN A BUCKET WAS STORED IN THE MEAT PREPARATION ROOM.</p> <p>Corrected: ALL EMPLOYEES HAVE BEEN ADVISED TO USE THE INSTALLED HOLDERS AFTER USE.</p>
14	BAR PANTRIES	26	0	Yes	<p>BRASS AND COPPER FITTINGS WERE NOTED BETWEEN THE BACKFLOW PREVENTION DEVICES AND CARBONATORS IN THE BAR PANTRIES.</p> <p>In progress: THE MULTIFLOW MANUFACTURER CELLI SPA HAS BEEN CONTACTED. AN INTERVENTION TO INSTALL A VENTED STAINLESS STEEL DOUBLE-CHECK BACK FLOW PREVENTION VALVE HAS BEEN PROGRAMMED.</p>
15	GRAND BAR PANTRY	38	0	No	<p>A MOP BUCKET WAS NOTED IN THE PANTRY PARTIALLY BLOCKING THE HANDWASH SINK.</p> <p>Corrected: SUPERVISORS AND PERSONNEL HAVE BEEN INSTRUCTED TO NOT OBSTRUCT ANY HANDWASH SINK.</p>
16	FOOD SERVICE GENERAL	20	0	No	<p>SLOTTED FASTNERS WERE NOTED IN ICE/WATER CONTACT SURFACES OF THE ICE MACHINES. SLOTTED FASTNERS WERE NOTED IN THE FOOD CONTACT SURFACES OF THE FRYERS.</p> <p>Corrected: SLOTTED FASTNERS NOTED IN ICE MACHINES AND FRYERS HAVE BEEN REPLACED.</p>
17	MEDICAL	02	0	No	

INDIVIDUALS DISPENSED ANTI-DIARRHEAL MEDICATIONS WERE NOT DOCUMENTED IN THE GASTROINTESTINAL ILLNESS LOG.

UNDER REVIEW: COSTA PRESENTLY HAS THREE LOGS; 1 x GI CASES PAX, 1 x GI CASES CREW AND 1 x TOTAL ANTI-DIARRHEAL MEDICATIONS DISPENSED/SOLD. (As requested by VSP Manual 4.1.2.2.1)

18 **LIDO BEVERAGE COUNTERS**

16 0 Yes

TIME AS A PUBLIC HEALTH CONTROL IS USED FOR THE MILK IN THE BULK MILK DISPENSERS ON THE BEVERAGE LINES.

THE TIME RECORDED ON THESE CONTAINERS IS THE TIME WHEN THEY WERE TAKEN OUT OF REFRIGERATION NOT THE DISCARD TIME.

Corrected: WE ARE NOW USING BOTH THE TIME TAKEN OUT FROM THE REFRIGERATOR AND DISCARD TIME.

19 **LIDO - GENERAL**

32 0 No

NUMEROUS GARBAGE CANS WERE FOUND UNCOVERED IN AREAS WHERE THERE WAS NO ACTIVE FOOD PREPARATION.

Corrected: ONLY DURING ACTIVE FOOD OPERATIONS ARE THE GARBAGE BINS OPEN. PERSONNEL WERE INSTRUCTED ON THE MATTER.

20 **RECORD KEEPING**

\* 0 No

THE RECORD KEEPING FOR THE POTABLE WATER, SWIMMING POOL AND WHIRLPOOL SPAS, AND INTEGRATED PEST MANAGEMENT WAS EXCELLENT.

22 **CORRECTIVE ACTION STATEMENT**

\* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - COSTA MEDITERRANEA.